Form 33 (Revised: 9/9/99)

USDA GRAINS AND BREADS CHART

Group A

Minimum Serving Size for Group A

1 serving = 20 gm or 0.7 oz 3/4 serving = 15 gm or 0.5 oz 1/2 serving = 10 gm or 0.4 oz 1/4 serving = 5 gm or 0.2 oz

	Weight	Number of Grain/Bread Equivalents
Breadtype Coating		
Bread Sticks (Hard)		
Chow Mein Noodles		
Crackers – Saltine		
Other – Snacktype Crackers		
Croutons – Regular		
Fat Free		
Reduced Fat		
Other -		
Pretzels (Hard)		
Sticks		
Nuggets		
Rods		
Other -		
Ctr.CC (D.)		
Stuffing (Dry) (Weight applies to Bread only)		

GROUP B

Minimum Serving Size for Group B

1 serving = 25 gm or 0.9 oz 3/4 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz 1/4 serving = 6 gm or 0.2 oz

	Weight	Number of Grain/Bread Equivalent
Bagels		
BatterType Coating		
Biscuits		
Breads-White		
Whole-Wheat		
French		
Italian		
Rye		
Wheat		
Buns – Hamburger		
Hot Dog		

Number of <u>Weight</u> <u>Grain/Bread Equivalents</u>

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<u>GROUP B – (Continued)</u>		
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Crackers – Graham		
Animal Crackers		
Egg Roll Skins		
English Muffins		
Pita Bread-White		
Wheat		
Whole-Wheat		
Pizza Crust		
Pretzels (Soft)		
Rolls – White		
Wheat		
Whole-Wheat		
Potato		
Hero		
Italian		
Mountain		
Kaiser		
Dinner		
Tortillas – Flour		
Corn		

	<u>Weight</u>	Number of Grain/Bread Equivalents
<u>GROUP B – (Continued)</u>		
Tortilla Chips – Flour Corn		
Taco Shells		
Taco Boat		

GROUP C

Minimum Serving Size for Group C

1 serving = 31 gm or 1.1 oz 3/4 serving = 23 gm or 0.8 oz 1/2 serving = 16 gm or 0.6 oz 1/4 serving = 8 gm or 0.3 oz

	Weight	Number of Grain/Bread Equivalents
Cookies ² (plain)		
V /		
Cornbread		
Corn Muffins		
Mini		
Large		
Croissants		
Pancakes		

Weight Sumber of Grain/Bread Equivalents

GROUP C - (Continued)

Pie Crust

Dessert Pies²

Fruit Turnovers³

Meat/Meat Alternatives Pies

Waffles

²Allowed only for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.

³Allowed for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP D

Minimum Serving Size for Group D

1 serving = 50 gm or 1.8 oz 3/4 serving = 38 gm or 1.3 oz 1/2 serving = 25 gm or 0.9 oz 1/4 serving = 13 gm or 0.5 oz

	Weight	Number of Grain/Bread Equivalents
Doughnuts ³ - (<i>Unfrosted Cake</i> and Yeast Raised)		
Granola Bars ³ - (<i>Plain</i>)		
Muffins (All except Corn)		

Weight Grain/Bread Equivalents

GROUP D - (Continued)

Sweet Roll³ (Unfrosted)

Toaster Pastry³ (Unfrosted)

²Allowed only for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.

³Allowed for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP E

Minimum Serving Size for Group E

1 serving = 63 gm or 2.2 oz 3/4 serving = 47 gm or 1.7 oz 1/2 serving = 31 gm or 1.1 oz 1/4 serving = 16 gm or 0.6 oz

	Weight	Number of Grain/Bread Equivalent
Cookies ² with Nuts, Raisins, Chocolate pieces and/or Fruit purees		
Doughnuts ³ - (Frosted or Glazed Cake and Yeast Raised)		
www.remourtemeen)		
French Toast		
Sticks		
Bread Slices		
White		
Whole-Wheat		
Grain Fruit Bars ³		

Sweet Rolls³ (Frosted)

Toaster Pastry³ (Frosted)

²Allowed only for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.

³Allowed for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP F

Minimum Serving Size for Group F

1 serving = 75 gm or 2.7 oz 3/4 serving = 56 gm or 2 oz 1/2 serving = 38 gm or 1.3 oz 1/4 serving = 19 gm or 0.7 oz

	Weight	Number of Grain/Bread Equivalents
Cake ² (plain or unfrosted)		
Coffee Cake ³		
Coffee Cake		

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³Allowed for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP G

Minimum Serving Size for Group G

1 serving = 115 gm or 4 oz 3/4 serving = 86 gm or 3 oz 1/2 serving = 58 gm or 2 oz 1/4 serving = 29 gm or 1 oz

	Weight	Number of Grain/Bread Equivalents
Brownies ² (plain)		
Cake ² (all varieties, frosted)		
Care (un varieties, frosteu)		

²Allowed only for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.

³Allowed for desserts under the enhanced food-based menu planning alternative specified in 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

GROUP H

Minimum Serving Size for Group H

1 serving = $\frac{1}{2}$ cup cooked or 25 gm dry

	Weight	Number of Grain/Bread Equivalents
Barley		
Bulgar – (Cracked wheat)		
Macaroni – all shapes		
Noodles/egg – all varieties		
Pasta – all shapes		
Ravioli – noodle portion only		
Rice – enriched		
White		
Brown		
Couscous		
Breakfast Cereals – cooked ⁴		
oatmeal		
corn grits or meal		
wheat		

⁴Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfasts serve under the SBP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

GROUP I Minimum Serving Size for Group I 1 serving = ¾ cup or 1 oz; whichever is less Weight | Number of Grain/Bread Equivalents Breakfast Cereal – dry⁴

⁴Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfasts serve under the SBP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

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